MATTEO
ASCHERI
AZIENDA AGRICOLA

Langhe Bianco Montalupa

Collectible Wines

750 ml - (available in 6 bt wooden boxes)

An absolutely unique white wine suitable for a long ageing

Harvest time: 2018 – 12th September
Fermentation: about 18 days at 18°C (partly – about 25% – in wood)

Characteristics:
- intense straw yellow colour with green nuances
- bouquet, of apricots, white peaches, sage, basil and lavender
- round, full, persistent and long lasting palate
- extremely complex wine suitable for long ageing.

Serve at: 12°/14°C

Try it with: hors d'oeuvres, fish and shellfish dishes.
Perfect with foie gras, fresh cheeses, above all goat's cheeses.

Evolution: 12/15 years if kept in a cool and dark place.

Vintage currently on sale: 2018

Produced only in the best vintages

Matteo Ascheri Azienda Agricola
Via G. Piumati, 25 - 12042 Bra (Cn) • Tel + 39.0172.412394 • Fax + 39.0172.432021
collectiblewines@ascherivini.it • www.matteoascheri.it